

1974

## Coordinated Program in Dietetics (Bachelor of Science Degree)

University of Rhode Island Faculty Senate

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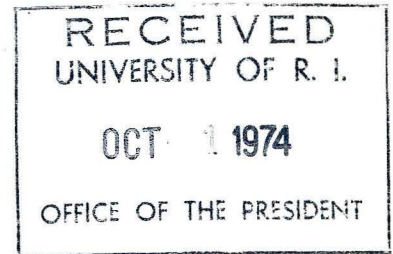
*(W-Pres 11.7.74)*

Serial Number 74-75--4

UNIVERSITY OF RHODE ISLAND  
Kingston, Rhode Island

FACULTY SENATE  
BILL

Adopted by the Faculty Senate



TO: President Frank Newman

FROM: Chairman of the Faculty Senate

1. The attached BILL, titled Coordinated Program in Dietetics (Bachelor of Science Degree)

is forwarded for your consideration.

2. The original and two copies for your use are included.
3. This BILL was adopted by vote of the Faculty Senate on September 26, 1974.  
(date)
4. After considering this bill, will you please indicate your approval or disapproval. Return the original or forward it to the Board of Regents, completing the appropriate endorsement below.
5. In accordance with Section 8, paragraph 2 of the Senate's By-Laws, this bill will become effective on October 17, 1974 (date), three weeks after Senate approval, unless: (1) specific dates for implementation are written into the bill; (2) you return it disapproved; (3) you forward it to the Board of Regents for their approval; or (4) the University Faculty petitions for a referendum. If the bill is forwarded to the Board of Regents, it will not become effective until approved by the Board.

September 30, 1974  
(date)

*Albert J. Lott*  
Albert J. Lott  
Chairman of the Faculty Senate

-----  
ENDORSEMENT 1.

TO: Chairman of the Faculty Senate

FROM: President of the University

1. Returned.
2. Approved ☒ Disapproved ☐
3. (If approved) In my opinion, transmittal to the Board of Regents is not necessary.

11/7/74  
(date)

*Frank Newman*  
President

(OVER)

ALTERNATE ENDORSEMENT 1.

TO: Chairman of the Board of Regents

FROM: The University President

1. Forwarded.
2. Approved.

\_\_\_\_\_  
(date)

\_\_\_\_\_  
President

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ENDORSEMENT 2.

TO: Chairman of the Faculty Senate

FROM: Chairman of the Board of Regents, via the University President.

1. Forwarded.

\_\_\_\_\_  
(date)

\_\_\_\_\_  
(Office)

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ENDORSEMENT 3.

TO: Chairman of the Faculty Senate

FROM: The University President

1. Forwarded from the Chairman of the Board of Regents.

\_\_\_\_\_  
(date)

\_\_\_\_\_  
President

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Original received and forwarded to the Secretary of the Senate and Registrar for filing in the Archives of the University.

\_\_\_\_\_  
(date)

\_\_\_\_\_  
Chairman of the Faculty Senate

3

UNIVERSITY OF RHODE ISLAND  
COLLEGE OF HOME ECONOMICS  
DEPARTMENT OF FOOD AND NUTRITIONAL SCIENCE

Proposal  
for

A Coordinated Undergraduate Program in Dietetics Combining  
Academic Courses and Field Experience and Leading to a  
B.S. Degree and Eligibility for Membership in

The American Dietetic Association (ADA)  
And Examination for  
Registered Dietitian (R.D.)

Approved Elizabeth W. Crandall  
Acting Dean, College of Home Economics

October 26, 1973  
Date

October 1973



UNIVERSITY OF RHODE ISLAND  
COLLEGE OF HOME ECONOMICS  
DEPARTMENT OF FOOD AND NUTRITIONAL SCIENCE

October 1973

PROPOSAL FOR COORDINATED UNDERGRADUATE PROGRAM IN DIETETICS

NAME AND DESCRIPTION OF PROGRAM

Coordinated Undergraduate Program in Dietetics

The term "coordinated" is used because certain academic courses are coordinated with field and clinical experiences.

PHILOSOPHY

The American Dietetic Association (ADA), which has established standards for the warranty of the professional competence of dietitians through membership and examination for registration, has indicated, in part, as follows:

"The coordinated program is based on the sound educational principle that study in the environment of the profession enhances learning. The inherent strength of the program lies in the early introduction of clinical study. Students meet and solve problems in the day-to-day activities of the professional environment. The learning is exciting, stimulating and more effective than that which is strictly classroom. Personal participation, with gradually increasing responsibility, contributes to the development of professional proficiency."

OBJECTIVES

1. To serve the present and future enlarged student body by providing a modern "coordinated" study and experience program leading to the B.S. degree, membership in the American Dietetic Association (ADA) and eligibility to qualify as a Registered Dietitian (RD).
2. To prepare students to seek employment as professional dietitians upon completion of the four year program.
3. To allow students to take advantage of opportunities in dietetics, where there is a demand for Registered Dietitians. The Report of the Study Commission on Dietetics estimates that 1,000 additional registered dietitians are needed annually.
4. To develop a program at the University which would be progressive. There are only 24 "coordinated" dietetic programs now in existence. (A number are in the planning stage, and eventually the coordinated programs are expected to replace the internships).
5. To assure the steady growth of the College of Home Economics, The Department of Food and Nutritional Science and Health Science Affairs at the University.

## JUSTIFICATION

The American Dietetic Association (ADA), the professional society of dietetics, is urging all colleges and universities engaged in the undergraduate training of dietitians to establish "coordinated" programs.

As stated in the Objectives, this program responds to the current needs of students brought about by our increase in enrollment, the opportunities for registered dietitians and the inability of many students to obtain professional status because of the limited number of approved internships.

In the traditional program, over the past 25 years, students who completed the academic courses required by the American Dietetic Association and obtained a B.S. degree applied for admission to hospitals or institutions offering an approved 6 to 12-month dietetic internship. Recently there has been a nationwide increase in dietetic students. As a result, in 1973 approximately 1800 students competed for 806 available internships. The results of our student applications were as follows:

No. of seniors in Food & Nutritional Science	---22
No. of applied for internships	-----15
No. accepted	<u>8</u>

Equally as important as the nation-wide shortage of approved internships is the change in dietetic education philosophy toward a "coordinated" undergraduate program in which the academic didactic and clinical experience phases are taught together. Thus, in the new "coordinated" program there is no "internship" and the curriculum covers only a four year span of time. It is believed that with exposure to and study in the professional environment, there is optimum opportunity for development of professional knowledge and expertise.

### EXPECTED NUMBER OF STUDENTS

The Department has been experiencing a steady growth in enrollment and expects this trend to continue. Most of the students entering the Department are interested in the dietetics option.

Enrollment trends are shown below:

#### TOTAL OF JUNIOR AND SENIOR STUDENTS IN FNS\*

September 1960	-----	11
" 1961	-----	-
" 1962	-----	11
" 1963	-----	18
" 1964	-----	17
" 1965	-----	-
" 1966	-----	23
" 1967	-----	22
" 1968	-----	38
" 1969	-----	50
" 1970	-----	47
" 1971	-----	42
" 1972	-----	51
" 1973	-----	58
" 1974 (estimated)	----	70

University College curriculum preferences for 7/5/73 show 33 selections. Thus, a large influx of students should begin entering the program in 1974. If the figures and predictions are correct, the Department will have a large enrollment by University of Rhode Island standards.

\*Source of figures for the years 1960 to 1972: University of Rhode Island catalogs, summary of enrollment by departments.

### ENTRANCE AND ADMISSION TO THE PROGRAM

Students will enter the program in the junior year through fulfillment of basic academic requirements set by the Department and by application during the spring semester of the Sophomore year. Since enrollment must be limited, especially at the start of the program, applicants will be selected by the Department faculty on the basis of academic and personal qualifications as suggested by ADA.

A grade point average of 3.0 will be required for entrance into the Coordinated Undergraduate Program in Dietetics. A 3.0 average in courses listed under "professional core" will be required of students in order to remain in the program.

As dietetics is a health science the faculty will reserve the right to require withdrawal from the program of a student who gives evidence of inability to carry out professional responsibility. // // // //

Transfer students who meet entrance requirements and obtain Department approval may enter the program.

### CURRICULUM AND COURSES

The program is a four year study including at least one summer which combines the basic undergraduate curriculum in dietetics and the field and clinical experiences common to an internship.

The academic portion of the program will consist of courses offered at the University. A minimum of 12-20 credits will be given for supervised field and clinical experiences, which will be taken mainly in the summer.

Only one course change is requested. Contingent upon approval of the program, it is requested that the range of credits in FNS 451, 452, "Field Experience in Food and Nutrition" be changed to 1-10 credits per course. A change in title to "Field and Clinical Experience in Food and Nutrition" is also requested.

The proposed curriculum and courses are presented in pages that follow.

UNIVERSITY OF RHODE ISLAND  
COLLEGE OF HOME ECONOMICS  
DEPARTMENT OF FOOD AND NUTRITIONAL SCIENCE

SUMMARY OF PROPOSED CURRICULUM  
COORDINATED UNDERGRADUATE PROGRAM IN DIETETICS\*

(No New Courses required for initiation)

	<u>Credits</u>
1. General Education Requirement	45
2. Home Economics Core	24
3. Pre-professional (Not in above 1 and 2)	9-19
4. Professional Core **	23
5. Electives (To be directed and approved by Dept.	11-27
	<u>128</u>
6. Field and Clinical Experience ***	<u>12-29</u>
TOTAL CREDITS	140-148

\*Meeting all academic requirements for a B.S. degree from the University and minimum academic requirements for American Dietetic Association (ADA) Plan IV for a "General" specialization in dietetics.

\*\*Including Department and ADA requirements.

\*\*\*Tentative, as to be approved by ADA. At least one full summer of field and clinical experience will be required.

UNIVERSITY OF RHODE ISLAND  
College of Home Economics  
Department of Food and Nutrition

PROPOSED CURRICULUM

COORDINATED UNDERGRADUATE PROGRAM IN DIETETICS  
(Based on American Dietetic Assn. Plan IV - General Specialization)

<u>GENERAL EDUCATION</u>	<u>CREDITS</u>
Division A -----	9
Division B -----	18
Division C -----	15
Division D (Reduce Div. A by 3 Cr.)-----	3
	<u>45</u>
<u>HOME ECONOMICS CORE</u> -----	24
<u>PRE-PROFESSIONAL</u>	
Zoo 242/244 Introduction to Human Physiology-----	3-4
EDC 312 or 334 Psy of Learning/Teaching of Home Econ.----	3
OMR 301 Principles of Management-----	3
SOC 324 (or APG 203 in core) Medical Soc-----	(3)
MTH 109 (if needed) - Algebra and Trig.-----	(3)
CSC 201 (recommended) Intro. to Computing-----	(3)
	<u>9</u>
<u>PROFESSIONAL CORE</u>	
FNS 101 Intro. Food Study (In Home Econ. core)-----	(3)
FNS 207 Gen. Nutrition (In Home Econ. Core)-----	(3)
FNS 221 Meal Management -----	3
FNS 331 Advanced Food Study-----	3
FNS 337 Intro. Food Science -----	3
FNS 441 Adv. Human Nutrition -----	3
FNS 444 Diet Therapy -----	3
FNS 445 Readings in Nutrition -----	2
FDS 335 Food Service Mgm.-----	3
FNS 333 Quantity Food Production-----	3
	<u>23</u>

ELECTIVES (To be directed and approved by Dept)-----24

FNS 401, 402	Special Problems-----	3-6
FNS 503	Nutrition Research Methods-----	3
FNS 504	Food Science and Nutrition Seminar-----	1
FNS 531	Teaching of Nutrition-----	3
ACT 201	Elementary Accounting-----	3
FDS 336	Quantity Food Purchasing-----	3
FDS 481, 482	Special Problems-----	3-6
BCH 411	Biochemistry Lab.-----	3
CDF 340	Family and Community Health-----	3
CSC 201	Intro. to Computing-----	3
EST 220	Statistics in Modern Society-----	3
EST 411, 412	Statistical Meth. in Research-----	3-6
FIN 321	Fund of Financial Mgm.-----	3
FRC 431	Biochem. of Foods-----	3
MIC 412	Food Microbiology-----	3
OMR 300	Personnel Administration-----	3
OMR 423	Industrial Relations-----	3
PHC 225, 226	Pharm. Calc. and Intro. Pharm.-----	2-4
PCG 459	Public Health-----	3
ZOO 121	Human Anatomy-----	4

128

FNS 451, 452	Field Experience*-----	12-20
TOTAL		140-148

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\* Field and clinical experience and related seminar as approved by ADA.  
At least one full summer of field experience will be required; 45 hours  
of field experience = 1 credit.



# CURRICULUM FOR PROPOSED COORDINATED UNDERGRADUATE PROGRAM IN DIETETICS

Credit Requirement . 140-148 Credits (Tentative)

GENERAL EDUCATION REQUIREMENTS . . . . . 45 credits  
(18 credits in one Division, 15 in a second a 12 in a third)

DIVISION A 9 Credits plus 3 credits from Division D

Specified Requirements:	<u>Credits</u>
Art, Theatre or Music (1 course)	3
Literature (1 course)	3
Courses to finish Division A, 3 Cr. from the following:	3
Art (only one Studio Course permitted	
Music (literature and history)	
English (except 110)	
Language (except 101, 102)	
Linguistics	
Literature in English Translation	
Philosophy	
Theatre 100	
Theatre 381	
Theatre 382	
Speech 231	
Speech 331	
Speech 332	
TOTAL CREDITS EARNED:	9

DIVISION B 18 Credits

Specified Requirements:	
Biology 102 (3 cr.) or Zoology 111 (4 Cr.)	3-4
Chemistry 103 + 105	4
Chemistry 124	4
Courses to finish Division B	
Biochemistry 311	3
Mathematics 109 (If not taken in H.S.)	(3)
Microbiology (Bacteriology-Virology) 201	4
Zoology 121, 242, 244	(3-8)
TOTAL CREDITS EARNED	<u>18</u>

DIVISION C 15 Credits

Specified Requirements	
Economics (1 course)	3
Psychology and/or Sociology (2 courses)	6
(113) (202)	
Courses to finish Division C	
Sociology 324	(3)
Anthropology 203	3
Education 312	3
TOTAL CREDITS EARNED	<u>15</u>

DIVISION D (effective 1972-73)

Students may elect up to nine credits in communications, but may not reduce any other divisional requirements by more than three credits. Courses, now being offered, that will fulfill requirements in division D include:

SCRATCH 000Z Research Paper Writing 3

TOTAL CREDITS EARNED 3

HOME ECONOMICS CORE REQUIREMENTS.....24 credits

CDF 150

CDF 200 )  
CDF 302 ) Choice of one  
CDF 340 )  
CDF 355 )

FNS 101  
FNS 207

HMG 210

HMG 320 )  
HMG 340 ) Choice of one  
HMG 370 )  
HMG 371 )

TXC 103

TXC 205 )  
TXC 206 )  
TXC 224 ) Choice of one  
TXC 238 )  
TXC 303 )  
TXC 340 )

HEC 001

## FIELD AND CLINICAL EXPERIENCE

An essential part of the program is observation and work experience and clinical practice in cooperating agencies. Possible cooperating units include the following:

- University Dining Services (URI and others)
- State Department of Education, School Food Services
- State Department of Health, Nutrition Services
- State Department of Community Affairs, Division of Aging
- Rhode Island Medical Center (Howard)
- Veterans Administration Hospital
- Roger Williams General Hospital
- Miriam Hospital
- St. Joseph's Hospital/Our Lady of Fatima Hospital
- South County Hospital
- Kent County Memorial Hospital
- Pawtucket Memorial Hospital
- Providence Lying-In Hospital
- Nutrition Council of Rhode Island, Diet Counseling Service
- Metropolitan Nursing and Health Services Association
- New England Dairy Council
- Meals On Wheels
- Selected Food Service Establishments
- Selected Nursing Homes

## FACULTY AND AVAILABILITY OF PERSONNEL

In order to take care of our increased student enrollment and to prepare for a "coordinated" program in dietetics, a new position requested in the 1974-75 budget is as follows:

Assistant Professor of Clinical Nutrition and Dietetics and Program Director - Full time, calendar year appointment.  
To plan, develop, coordinate and serve as director of the program, and to teach courses such as FNS 451, 452, Field Experience.

The above new position is necessary for the program to be initiated. The coordinator will have the responsibility of filing the formal application with the ADA and making contractual agreements with cooperating agencies.

COST - It is estimated that first year costs directly related to the new program are:

Assistant Professor salary (calendar year)	\$14,300 - \$17,000
Travel for student supervision	$\frac{300}{\$14,600} - \frac{300}{\$17,300}$
Application fee (ADA)	\$ 100
Site evaluation	\$ 500

## FACILITIES

While the Department is in cramped quarters, no new facilities, other than office space for the director, are requested at this time.

## LIBRARY

The University library has a satisfactory collection of books and journals related to dietetics, food and nutrition. For medical topics, it may be possible for us to use the Brown University Library.

### PROCEDURE FOR PROFESSIONAL APPROVAL

After University approval is obtained and the new position of program director funded and filled, an application for approval of the coordinated undergraduate program will be submitted to the American Dietetic Association. (ADA)

### DATE FOR POSSIBLE INITIATION

Assuming that the program is approved and the new position funded, application with the American Dietetic Association will be filed with the objective of starting a small class of juniors in the program in September 1975.

### APPENDIX

Additional information is provided in the Appendix.

THE AMERICAN DIETETIC ASSOCIATION  
620 North Michigan Avenue, Chicago, Ill. 60611  
MINIMUM ACADEMIC REQUIREMENTS - PLAN IV  
BASIC REQUIREMENTS PLUS ONE AREA OF SPECIALIZATION\*

		AREAS OF SPECIALIZATION IN DIETETICS - INITIALLY 1,2,3			
AREA OF SUBJECT MATTER	BASIC REQUIREMENTS	1.- General	2-Management	3- Clinical	4- Community
Physical & Biological Sciences	Chemistry, inorganic and organic <i>CHM 163/105*124*</i> Human physiology <i>ZOO 242* (244)*</i> Microbiology <i>MIC 201*</i>	Biochemistry <i>BCH 311*</i>		Biochemistry <i>BCH 311*</i> Biochemical analysis <i>BCH 411</i> <sup>b</sup> Anatomy or <sup>b</sup> advanced physiology or <sup>b</sup> genetics <i>ZOO 121*</i>	Biochemistry <i>BCH 311*</i>
Behavioral & Social Sciences	Sociology or <i>SOC 201</i> psychology <i>PSY 113*</i> (principles)  Economics <i>ECN 123*</i>	Cultural anthropology or sociology <i>APG 203*</i> OR <i>SOC 324*</i>	Labor economics or relations <i>OMR 423</i>	Cultural anthropology or sociology <i>APG 203*</i> <i>SOC 324*</i>	Cultural anthropology or sociology <i>APG 203*</i> <i>SOC 324*</i> <sup>c</sup> Psychology ( <i>PSY 113</i> )*
Professional Sciences	Food (composition, physical and chemical changes, quality, acceptability, and aesthetics) Prerequisite: organic chemistry Nutrition Prerequisites: human physiology & organic chemistry Management theory and principles <i>OMR 301</i>	Food service systems management <i>FDS 335 &amp; FNS 333</i> Nutrition in disease Prerequisite: biochemistry <i>FNS 444</i>	Food service systems management <i>FDS 335 &amp; FNS 333</i> Principles of business organization (Management of personnel) <i>OMR 300</i> Financial management <i>FIN 321</i>	Additional nutrition course Prerequisite: biochemistry <i>FNS 401/503</i> Nutrition in disease Prerequisite: biochemistry <i>FNS 444</i>	Nutrition in disease Prerequisite: biochemistry <i>FNS 444</i> Nutrition and community health Prerequisite: biochemistry Food service systems management (volume food service in the community) <i>FNS 333</i>
Communication Sciences	Writing (creative or technical)* <i>SCR 000 Z*</i> <sup>a</sup> Mathematics (competency equal to intermediate algebra) Learning theory or educational methods	<sup>b</sup> Data processing (computer logic) <i>CSC 201</i> OR <sup>b</sup> Data evaluation (statistics) <i>EST 220/411/412</i>	Data processing (computer logic) <i>CSC 201</i> OR Data evaluation (statistics) <i>EST 220/411/412</i>	Data evaluation (statistics) <i>EST 220/411/412</i>	Data evaluation (statistics) <i>EST 220/411/412</i>

\*May be acquired prior to college entrance.

<sup>b</sup>Recommended, not required

<sup>c</sup>If not completed in Basic Requirements

\*Also a requirement for General Education requirement

\* Minimum Academic Requirements are expressed in terms of basic competencies rather than in specific credit hours, in knowledge areas, not in courses.

The College or University's plan for meeting these academic requirements must be approved by the ADA before they can

# UNIVERSITY COLLEGE

## Curriculum Preferences of Students at the start of Academic Year 1973-74

September 1, 1973

Continuing Students (Sophomores)      New Students (Freshmen Transfers) = Total No

Total Enrollment      1877      2214      = 4091

### Curriculums

#### ARTS & SCIENCES

150	Undecided	261		335		596
152	Art B. A.	41	42	39	44	80
101	Art B. F. A.	1		5		6
151	Biology B. A.	26	166	24	243	50
105	Biology B. S.	90		84		174
107	Microbiology	2		3		5
109	Botany	2		6		8
111	Zoology	31		89		120
134	Medical Technology	15		37		52
153	Chemistry B. A.	1	4	4	13	5
121	Chemistry B. S.	3		9		12
115	Dental Hygiene	19		13		32
157	Economics	5		7		12
188	Education-Elementary	74	112	47	71	121
189	Education-Secondary	38		24		62
160	English	22		25		47
162	Geography	0		2		2
163	Geology B. A.	5	9	5	8	10
124	Geology B. S.	4		3		7
165	History	20		25		45
175	Journalism	35		45		80

#### LANGUAGES

171	French	2	8	4	14	6
172	German	4		2		6
174	Italian	1		2		3
178	Spanish	1		6		7
168	Latin American Studies	0		0		0



## Curriculum Preferences of Students (Cont'd)

Page -2-

169	Mathematics B. A.	11	20	25	37	30
131	Mathematics B. S.	9		12		21
170	Music B. A.	7	25	5	29	12
190	Music B. Mus.	3		1		4
191	Voice	0		2		2
192	Piano	2		1		3
193	Orch. Instr.	2		1		3
194	Music History	0		0		0
195	Music Theory	2		0		2
196	Music Education	9		19		28
179	Philosophy	1		4		5
180	Political Science	43		69		112
144	Physical Educ.-Men	42		50		92
145	Physical Educ.-Women	39		39		78
181	Physics B. A.	0	4	2	8	2
147	Physics B. S.	4		6		10
182	Psychology	71		60		131
185	Sociology	31	40	31	40	62
184	Anthropology	9		9		3
187	Speech	16		18		34
155	Theatre B. A.	6	14	8	16	14
102	Theatre B. F. A.	8		8		16
199	Part-time matric.	--		1		1
<u>TOTAL ARTS &amp; SCIENCES</u>		<u>1018</u>	+	<u>1216</u>	=	<u>2234</u>

BUSINESS

300	General Business	60		42		102
310	Accounting	48		77		125
320	Business Educ.	5		4		9
330	Organizational Management	4		7		11
335	Management	4		7		11
340	Insurance	4		5		9
345	Finance	6		3		9
380	Marketing	14		23		37
360	Office Administration	2		3		5
390	Undecided	67		96		163
<u>TOTAL BUSINESS</u>		<u>214</u>	+	<u>267</u>	=	<u>481</u>

# UNIVERSITY COLLEGE

## Curriculum Preferences of Students (Cont'd)

Sept. 1, 1973

Page -3-

*Continuing Students  
(Sophomores)*

*New Students  
Freshmen + Transfers*

*Total New*

### ENGINEERING

410	Chemical	13		12		25
415	Chemical & Ocean	0		4		4
420	Civil	33		35		68
430	Electrical	36		36		72
440	Industrial	6		6		12
450	Mechanical & Applied Mech.	24		22		46
455	Mechanical & Ocean	2		14		16
480	Engineering Science	2		6		8
490	Undecided	<u>18</u>		<u>48</u>		<u>66</u>
<u>TOTAL ENGINEERING</u>		<u>134</u>	+	<u>183</u>	=	<u>317</u>

### HOME ECONOMICS

500	General	13		11		24
510	Child Development	35		37		72
520	Food	→ <u>33</u>		→ <u>28</u>		→ <u>61</u> ←
525	Food Science	0		0		0
53	Home Ec. Education	19		8		27
540	Textiles	22		34		56
590	Undecided	19		20		39
599	Part-time Matriculated	<u>--</u>		<u>1</u>		<u>1</u>
<u>TOTAL ECONOMICS</u>		<u>141</u>	+	<u>139</u>	=	<u>280</u>

### NURSING

600	General Nursing	<u>TOTAL</u>	<u>103</u>	+	<u>134</u>	=	<u>237</u>
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### PHARMACY

700	Pharmacy	116		116		232
790	Ventilation therapy	4		4		8
750	Undecided	<u>0</u>		<u>2</u>		<u>2</u>
<u>TOTAL PHARMACY</u>		<u>120</u>	+	<u>122</u>	=	<u>242</u>

### RESOURCE DEVELOPMENT

200	Agric. Business	1		0		1
210	Animal Science	10		41		51
220	Plant Science	6		4		10
225	Food Science	1		0		1
230	Agric. Science	14		11		25
240	Agric. & Resource Tech.	19		8		27
280	Natural Resources	<u>96</u>		<u>89</u>		<u>185</u>
<u>TOTAL RESOURCE DEVELOPMENT</u>		<u>147</u>	+	<u>153</u>	=	<u>300</u>

## UNIVERSITY COLLEGE

## Curriculum Preferences - continued

	9/5/72	1/19/73	7/5/73
College of Business Administration			
300 General Business	56	61	60
310 Accounting	46	48	48
320 Business Education	7	5	5
330 Organizational Management	5	5	4
335 Management	6	6	4
340 Insurance	3	4	4
345 Finance	7	7	6
350 Marketing	19	12	14
360 Office Administration	2	2	2
390 Undecided	69	69	67
TOTAL - BUSINESS ADMINISTRATION	220	219	214
College of Engineering			
410 Chemical	11	12	13
420 Civil	32	34	33
430 Electrical	32	35	36
440 Industrial	6	5	6
450 Mech. & Applied Mechanical	22	21	24
455 Mechanical & Ocean	0	2	2
480 Engineering Science	6	5	2
490 Undecided	39	31	18
TOTAL - ENGINEERING	148	145	134
College of Home Economics			
500 General	11	12	13
510 Child Development	45	43	35
520 Food	33	33	33
525 Food Science	0	0	0
530 Home Ec Education	20	18	19
540 Textiles	27	24	22
590 Undecided	22	20	19
TOTAL - HOME ECONOMICS	158	150	141
College of Nursing			
600 General Nursing	86	98	103
TOTAL - NURSING	86	98	103
College of Resource Development			
200 Agric. Business	2	1	1
210 Animal Science	6	7	10
220 Plant Science	1	3	6
225 Food Science	0	1	1
230 Agric. Science	29	22	14
240 Agric. & Res. Tech.	15	15	19
250 Natural Resources	93	95	96
TOTAL - RESOURCE DEVELOPMENT	146	144	147
College of Pharmacy			
700 Pharmacy	119	123	116
790 Ventilation Therapy	5	6	4
TOTAL - PHARMACY	124	129	120

From

*John S. Millis*  
CHAIRMAN

THE STUDY COMMISSION ON DIETETICS

Commissioned by  
The American Dietetic Association Foundation  
620 North Michigan Avenue, Room 420  
Chicago, Illinois 60611

1972

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Dietitian, Author  
Consultant, Nieman-Marcus Department Store  
Dallas, Texas

**William J. Darby, M.D., Ph.D.**

Professor of Medicine and of Nutrition  
Vanderbilt University  
Nashville, Tennessee

**Stanley A. Ferguson**

Executive Director, University Hospitals of Cleveland  
Cleveland, Ohio

**Grace A. Goldsmith, M.D.**

Dean, School of Public Health and Tropical Medicine  
Tulane University  
New Orleans, Louisiana

**Robert S. Harris, Ph.D.**

Professor Emeritus of Nutritional Biochemistry  
Massachusetts Institute of Technology  
Visiting Professor  
University of California at Los Angeles  
Los Angeles, California

**Doris Johnson, Ph.D., R.D.**

Former President, The American Dietetic Association  
Director, Department of Dietetics  
Yale-New Haven Hospital  
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**Mary Alice Johnson, R.D., Secretary**

Assistant Executive Director  
The American Dietetic Association  
Chicago, Illinois

## 6 • AN OPTIMAL EDUCATIONAL PROGRAM

In chapter 5 we discussed at a conceptual level the education of future dietitians. It is now necessary that the Commission suggest in concrete terms and in some detail how these concepts can be implemented within the system of higher education.

### UNDERGRADUATE EDUCATION

It is the belief of the Commission that a dietitian can be educated to a level of competence for an entry-level practice in four years and within a bachelor's degree program.

**RECOMMENDATION I.** The Study Commission recommends that the basic education of dietitians be designed as a four-year curriculum resulting in a bachelor's degree and including both the basic didactic learning and introductory clinical experience necessary for beginning practice as a dietitian.

The Commission realizes that in order to reduce the current period of five years (four years of college study and one year of dietetic internship) to four years requires a tight integration of the teaching and learning of both relevant knowledge and clinical skills. This, in turn, requires adherence to a unifying theme or principle to which learning of both knowledge and skill can be related and unified.

UNIVERSITY OF RHODE ISLAND  
KINGSTON, R. I. 02881

College of Home Economics

October 25, 1973

Mr. George Parks, Chairman  
Faculty Senate Committee on Curricular Affairs

Dear George:

I strongly support the request of the Department of Food and Nutritional Science to establish a Coordinated Program in Dietetics which would prepare students with the baccalaureate degree for membership in the American Dietetic Association (ADA), the professional certifying agency in this field. At present the traditional pathway to membership in ADA is through a six to twelve-month internship following the baccalaureate degree. Not only is this a long process but there are only half as many internship positions nationwide as are needed to train the students desiring these internships. A strong demand for registered dietitians (R.D.) continues. The ADA is urging educational institutions to establish programs of the kind we are requesting and the program has been developed using their guidelines.

The number of credits required is high but it should be remembered that the student will be apprised of the fact that he or she will need to devote at least one full summer completing the plan. Further, this program replaces a five-year program.

As has been indicated in the proposal, this program does involve a new calendar year position at the rank of Assistant Professor and certain costs of having the program approved by the ADA. It will be impossible to implement the program without the new position.

Again, may I indicate my strong support for this program. Our Department of Food and Nutritional Science has grown rapidly in the last few years in numbers of majors. This program will help the department serve more effectively both their students and society.

Sincerely,

*Elizabeth W. Crandall*

Elizabeth W. Crandall, Ed. D. (Mrs.)  
Acting Dean

EWK:k

cc Dr. Henry A. Dymsha



UNIVERSITY OF RHODE ISLAND

OFFICE MEMORANDUM

To: George R. Parks, Chairman  
Curricular Affairs Committee

From: Heber W. Youngken, Jr.  
Provost for Health Science Affairs

Subject: Coordinated Program in Dietetics

Date: November 29, 1973

Pursuant to my memo of November 27, 1973, to Dr. Henry Dymysza (copy attached) regarding the proposal for a coordinated undergraduate program in Dietetics (B.S. degree), we discussed the proposal at length on November 29th.

As you will note, my concern is the management of the clinical (internship) portion of the curriculum in the cooperating agencies selected for this degree program. I find the academic portion in line with curriculum requirements recommended by the American Dietetic Association. A recent Health Manpower Survey (November 1973 report) conducted by SEARCH and the R. I. Health Planning Council shows (p. 9) there were 59 Dietetians (ADA) in Rhode Island hospitals in 1971-72. It shows (p. 19) that 2 hospitals were having or anticipating personnel recruitment problems for dieticians and (on p. 23) that somewhat of a decline occurred in hospital employment of Dietetians between 1966-69. The latter figure may be due to a reduced manpower pool of qualified dietetians.

At any rate, as far as most hospitals are concerned, there appear to be enough positions budgeted for dietetians in these institutions and there is a turnover. The proposal indicates, there are several other agencies in the state which employ dietetians. These were not covered by the SEARCH report.

I am prepared to endorse the academic portion of the proposal and that pertaining to need. However, my endorsement of the clinical (internship) arrangements for students can only be on condition that the Department show in writing that each of the cooperating agencies are willing to accept URI students and the faculty supervisors in their facilities at no cost to URI.

Since approval is sought for this program before a firm commitment can be made by the University for the new faculty position, the Department should indicate 1) who from the existing faculty will be the supervisor for the clinical

Dr. George R. Parks

-2-

November 29, 1973

(internship) program in the event no new position can be authorized; or, 2) that the program will not be implemented until such an appointment can be made.

Obviously, I hope the University can implement this program. We must, however, be certain that we can manage the internship requirements before a complete commitment for it is made to the satisfaction of URI and the cooperating agencies; hence, my suggestion that it be approved at this time on a contingency basis.

cc:

Dean E. W. Crandall

Dr. H. A. Dymsha

Vice President A. Michel

*g. Parks*

UNIVERSITY OF RHODE ISLAND

OFFICE MEMORANDUM

To: Dr. Henry A. Dymsha, Chairman  
Food & Nutritional Service  
College of Home Economics

From: Heber Youngken, Jr. *HY*  
Provost for Health Science Affairs

Date: November 27, 1973

Subject: Proposal for a coordinated undergraduate program in Dietetics (B.S. degree

I have read your proposal and agree that there is a need for coordinating internship (externship) training in dietetics with the academic curriculum. This is a definite trend in most of the health professions with bachelor and advanced degree programs. It has already been implemented to some extent at URI in pharmacy, nursing, dental hygiene and clinical psychology.

The real problem is to coordinate such a curriculum requirement with the collaborating agencies, i. e. hospitals, nursing homes, food service companies, etc. You list 19 of these on page 10 of your proposal.

I note you are requesting one full time new faculty position for the field (internship) program. That appointee will be hard pressed to supervise students adequately in 19 agencies. Some hospitals may require the URI faculty supervisor's presence at regular times when students are in the hospital. Most will, of course, have limitations on numbers of students acceptable to the hospital or food service agency.

Have you, therefore, explored every detail related to the above? Are you certain that the large number of students in the program can be accommodated by the cooperating agencies?

I suggest that these details be examined very carefully. Otherwise some students who cannot be placed in the field program will have reason to protest if admitted under that pretense.

I also suggest that if placement in a field location is a problem, you limit the enrollment accordingly.

We should discuss these points before I can endorse the proposal completely. Can you obtain statements from the collaborating agencies to indicate how each will participate and what each will expect from the University?

cc: Dean E. W. Crandall  
Dr. V. V. Carpenter

Dean Heber W. Youngken, Jr.  
Provost for Health Science Affairs

December 3, 1973

Elizabeth W. Crandall  
Acting Dean, College of Home Economics  
Liz

Subject: Coordinated Program in Dietetics

Thank you for sending me a copy of your memo to George R. Parks, Chairman, Curricular Affairs Committee, relevant to the Coordinated Program in Dietetics. Your question about contractual agreements with the cooperating agencies is a very pertinent one and we will investigate this matter at once.

As far as the new position required to implement this program is concerned, Dr. Dymsha and I have agreed that it can be implemented only if the new position is available. In requesting the position, I have noted both your question and the fact that the program cannot be implemented without the new position. Dr. Dymsha will report to you in writing the information you have requested.

I am writing to acknowledge your memo and to thank you for your thoughtful evaluation of the program.

EWG:K

cc Mr. George R. Parks  
Dr. Aloys Michel  
Dr. Henry Dymsha

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# UNIVERSITY OF RHODE ISLAND

## OFFICE MEMORANDUM

Dr. Henry Dymsha

*Date:* November 27, 1973

George R. Parks, Chairman  
Curricular Affairs Committee

In line with the procedures adopted by the committee for handling program proposals (see attachment) written response to the following is requested by Friday, November 30.

### Coordinated Program in Dietetics.

1. Who requires the 3.0 average for participation in this program?
2. What are the personal qualifications required of students in the program (see p. 4 of proposal).
3. Why are so many credits required for an undergraduate program?
4. Other programs with clinical activities are required to describe and assign credits to this activity as if it were a series of courses. Would you please present the clinical portion of this program in a similar fashion.
5. Since this is a health related field, has the endorsement of the Provost for Health Sciences been sought? Please supply written response from the Provost.
6. Why should this program be given priority?

Thank you for your cooperation.

# UNIVERSITY OF RHODE ISLAND

## OFFICE MEMORANDUM

To:

Dr. George R. Parks, Chairman  
Faculty Senate Curriculum Affairs Committee

Date: Dec. 6, 1973

From:

Henry Dymsha *H. Dymsha*  
Department of Food & Nutritional Science

### Coordinated Program in Dietetics

Please consider the following as our response to the questions raised concerning the Department's proposal for a new "Coordinated" Program in Dietetics.

#### 1. Who requires the 3.0 average for participation in this program?

In considering this question, the Department faculty has agreed that well-qualified students who have a 2.75 may, on faculty approval, be admitted to the program on a one-semester "conditional" basis.

We would like to require a 3.0 QPA because dietetics is an allied health science, and dietitians are members of the "medical team". Our seniors show a range of 1.97 to 4.00 with an average around 3.0. In addition, most medical schools require a 3.0 for admission, and successful applicants have had a 3.4 QPA.

#### 2. What are the personal qualifications required of students in the program?

The American Dietetic Association (ADA) has specified minimum academic standards and preparation in terms of competencies. Our concern is how to fairly select students who will be able to successfully meet the competencies with academic courses and clinical experiences.

Rating scales have been developed to aid in the selecting of applicants for dietetic internships. In general, these rate applicants in terms of (1) academic achievement (2) other achievements and experiences and (3) personal traits and overall potential as a dietitian. A typical personal evaluation form is enclosed.

Once the program is approved, selection criteria required for admission into the program will be defined and made available to the University Community and the public.



3. Why are so many credits required for an undergraduate program?

The proposed program requires 128 credits (the number of credits required for graduation in the College of Home Economics) plus 12 to 20 credits of Field Experience, to be specified by ADA.

The total number of credits needed is not large, when it is considered that the program replaces a "dietetic internship" of 9-12 months.

4. Other programs with clinical activities describe and assign credits. Would you please present the clinical portion in a similar fashion?

Before ADA approval can be obtained, the clinical facilities and program must be reviewed by an ADA site visit and evaluation team.


It shall be one of the duties of the Director, a qualified person with clinical experience, to plan and organize the clinical experiences in accordance with ADA guidelines, and under the umbrella of our Field Experience course.

A check list and other material related to the clinical portion of the program is enclosed.

5. Since this is a health related field, has the endorsement of the Provost for Health Sciences been sought?

The program is highly endorsed by Dean Youngken. As to be expected, he has raised some questions in his memorandum to you on the management and administrative aspects of the clinical program. We believe that these aspects of the program can be resolved to the complete satisfaction of Dean Youngken and the administrations of URI and cooperating clinical facilities.

6. Why should the program be given priority?

1. The program can be built on an existing strong foundation in dietetics and food and human nutrition. This area has been a university strength since the founding of URI.
  2. There is a strong student demand, as enrollment continues to climb. As of November 1973, the Department had a total of 75 freshman and sophomore University College preferences. Almost all of these students will select dietetics as a field of study.
  3. Dietetic education is changing. A change to the "coordinated" program is urged by ADA, as a change to the new health education philosophy and to compensate for the lack of internships.
- 



4. The "Coordinated" program is needed to up-date dietetic program at URI. We need to keep up with the trend to coordinate courses with clinical and field experiences. There are now 24 ADA Approved Coordinated programs in the U.S. with a number in development.
5. The strong demand for dietitians is expected to continue. It is estimated 1,000 more dietitians need to be trained per year in order to reach the goal of 38,500 professional dietitians by 1980.
6. The "Coordinated" Dietetic Program fits into the URI pattern of future growth in areas related to health and where graduates perform direct services to the citizens of the state. "The dietitian is a translator of the science of nutrition into the skill of furnishing optimum nourishment to people."

#### Summary

The present program in dietetics, good as it is, cannot continue to grow and meet its responsibilities to students and the public unless we "Modernize" with a coordinated program.

CC: Acting Dean, E. Crandall  
Dr. Virginia Carpenter

jc



## THE AMERICAN DIETETIC ASSOCIATION

620 NORTH MICHIGAN AVENUE, CHICAGO, ILLINOIS 60611

### COORDINATED UNDERGRADUATE PROGRAMS IN DIETETICS

#### PHILOSOPHY

The guiding philosophy of a coordinated undergraduate program for the preparation of professional dietitians is based on the sound educational principle that study in the environment of the profession enhances learning. The inherent strength of such a program lies in the early introduction of clinical study. It has been traditional that the acquisition of "knowledge" should precede "practice". In the coordinated program didactic and clinical study early in the curriculum provides increased opportunity for the development of expertise in the delivery of nutritional care. Students meet and solve problems in the day-to-day activities of the professional environment.

Learning which takes place in the professional environment, in the atmosphere in which the graduate is expected to function, is exciting, stimulating and more effective than that which is strictly classroom oriented. The student must be able not only to observe theory in action, but to participate in that action. Personal participation, with gradually increasing responsibility, contributes to the development of professional proficiency. "Excellence" and "expertise" must be inherent in our goals for the student's achievement.

Concomitant with the goal of the development of expertise requisite to professional performance will be commitment to continuing education and to the advancement of the profession of dietetics.



## THE AMERICAN DIETETIC ASSOCIATION

620 NORTH MICHIGAN AVENUE, CHICAGO, ILLINOIS 60611

TELEPHONE: 312/664-0143

### FEES FOR EVALUATION SERVICES

- I. For many years The American Dietetic Association has set approval standards and conducted site evaluation to internships and coordinated undergraduate programs. (Graduates of these programs are eligible for Association membership.) The American Dietetic Association has assumed the complete cost of this process. The site evaluators expenses and administrative expenses continue to increase due to an increase in the quantity of these programs. In addition, volunteers have devoted many hours of their time to the development and review of these programs. In order to defray some part of these costs, the Executive Board of The American Dietetic Association on the recommendation of the Dietetic Internship Board and the Advisory Committee on Education has established the following fees for evaluation services.
- II. As of July 1, 1973, the following fees will be in effect for evaluation of internships and coordinated undergraduate programs in dietetics:
  - A. Application Fee \$100.00  
(for processing applications of all new internships and coordinated undergraduate programs. Fee will be retained whether or not program is approved)
  - B. Site Evaluation Fee for Internships \$350.00  
(one site evaluator)
  - C. Site Evaluation Fee for Coordinated Undergraduate Programs \$500.00
  - D. Yearly cost to an institution is estimated to be \$70.00 for internships and \$100.00 for coordinated undergraduate programs.
- III. Time schedule of site evaluations for internships and coordinated undergraduate programs will be as follows:
  - A. First site evaluation:  
After initial review of an application.

**B. Second site evaluation:**

**Five years after the first site evaluation:**

1. During this five year period, a program is considered "under organization". Graduates are eligible for membership in The American Dietetic Association but the program is not granted approval until after the second site evaluation.
2. If for any reason the Dietetic Internship Board feels a site evaluation is necessary before the end of the five year period, it will be scheduled at the expense of the institution.
3. If a program does not wish to be "under organization" for this length of time and is willing to pay for a site evaluation at an earlier date in order to obtain full approval, the five year time span between site evaluations could be shortened.

**C. Third and following site evaluations: Every five years**

**IV. This fee schedule will be in effect for three years. At the end of this period, the system will be thoroughly evaluated and fees will be increased if necessary. Other changes also will be considered.**

**V. How fee schedule affects existing programs, and programs with applications submitted before July 1, 1973.**

- A. Approved programs will be evaluated on a five year basis and costs will be borne by the institution.
- B. Programs "under organization" as of July 1, 1973 that have not had a site evaluation will be required to have a site evaluation before the first class graduates. Cost will be borne by The American Dietetic Association. All future site evaluation costs will be borne by the institution.
- C. Programs that have had a site evaluation following review of a preliminary application as of July 1, 1973 will have a site evaluation 5 years after final review and acceptance of their application. Cost will be borne by institution at that time.
- D. Programs submitting initial applications before July 1, 1973 will not be charged the \$100.00 application fee or the cost of the site evaluation following review of this initial application.
- E. Programs submitting a final application that have never had a site evaluation will be scheduled for a site evaluation before the first class graduates. Cost will be borne by The American Dietetic Association. All future costs will be borne by the institution.

**VI. Progress Reports**

All programs must submit Progress Reports annually except in the year of a site evaluation. Information concerning this report is sent to program directors at the appropriate time.

# RATING SCALE FOR DIETETIC INTERNSHIP APPLICANT

For each of the traits listed below place a check mark in one of the two boxes above the statement best describing the applicant. Two boxes are provided above each statement to allow for a more discerning evaluation.

The following points should serve as a guide in making your rating:

1. In making the ratings, think of just the trait being rated.
2. Do not allow the rating given on one trait to affect your rating of another trait.
3. Remember that most people have strong and weak points. It is not often that people are good in everything or poor in everything.
4. Do not hesitate to give low or high ratings if the person deserves it.
5. Rate the applicant as objectively as possible. The ratings are confidential and you can write down what you actually think.
6. Rate the applicant on actual performance and not on what you think the person can do. If you have not had the opportunity to observe this trait in the applicant, please mark "Not Applicable" or "N.A."
7. Do not allow the academic achievement of the individual to affect your rating. The academic achievement will be rated separately.

## COOPERATION

Never cooperates with anyone.	Cooperates only when requested.	Does a fair share of the work.	Works very well with others.	Goes out of way to co-operate with others.					

## JUDGMENT

Uses no judgment. Decisions must be constantly reviewed to prevent trouble.	Judgment usually poor. Decisions made are not reliable.	Exercises a fair amount of common sense. Routine decisions usually adequate.	Has good judgment. Can make decisions that are usually reliable.	Unusually keen insight. Decisions almost always correct.					

## LEADERSHIP

*Not observed, but appears to be:*

No leadership ability. Follows only.	Very little leadership ability. Gets work done only by cracking whip.	Is able to supervise adequately.	Good leader. Can usually get things done with a minimum of trouble.	Exceptionally good leader. People work willingly and cheerfully for applicant.					



### INITIATIVE

					✓		
Always takes easiest way regardless of quality and quantity of work.	Does assigned work but avoids any added responsibility.	Sometimes does necessary but unrequested work on own initiative.	Often does necessary but unrequested work on own initiative.	On own initiative has trained for other duties. Is eager for more responsibilities.			

### AMOUNT OF SUPERVISION NEEDED

					✓		
Requires constant supervision. Seldom accomplishes work on time.	Requires close supervision and direction. Is fairly prompt in work.	Requires general supervision. Is usually prompt.	Requires only occasional supervision. Is nearly always prompt in work.	Does not require supervision. Is always prompt in work.			

### ADJUSTMENT

					✓		
Fails to adjust to new or changing situations.	Adjusts slowly to new or changing situations.	Usually makes successful adjustments to new or changing situations.	Adjusts readily to new and changing situations.	Always adjusts perfectly to new and changing situations.			

### ACCURACY

					✓		
Almost worthless. Work must always be checked for errors.	Makes frequent errors. Accuracy of work not always dependable.	Is usually accurate. Work requires only spot checking.	Makes very few errors. Checks own work accurately before release.	Almost never makes an error. Unnecessary to check applicant's work.			

### ACCEPTANCE OF CONSTRUCTIVE CRITICISM

					✓		
Resents constructive criticism and suggestion for improvements of work.	Apparently accepts criticism but does not apply it to improve work.	Accepts criticism and usually benefits from it.	Accepts criticism well and utilizes it for development in work.	Invites constructive criticism and consistently applies suggestions to work.			

### POISE AND TACT

Ill at ease and lacks self control. Antagonizes others constantly.	Lacks self-confidence and is excitable and nervous. Occasionally excites and irritates others.	Demonstrates average amount of self-confidence and poise. Is usually successful in dealing with others.	Is usually self-confident and at ease and is not readily upset. Is successful in dealing with others.	Is self-confident and possesses a great deal of poise. Is very well liked by subordinates and fellow workers.					

### OVERALL POTENTIAL VALUE AS DIETITIAN

Not likely to become satisfactory dietitian.	With extensive supervision might become satisfactory dietitian.	Should become satisfactory dietitian.	Should become good dietitian.	Should become excellent dietitian.					

**REMARKS** *(Summary evaluation of applicant's personal attributes and qualifications):*

(Signature)

(Title)

(Organization)

(Date)



# THE AMERICAN DIETETIC ASSOCIATION

## LEARNING EXPERIENCES

ON-THE-JOB LEARNING

CLASSROOM INSTRUCTION

AFFILIATIONS

FIELD TRIPS

SEMINARS OR ORGANIZED DISCUSSION

INDIVIDUAL CONFERENCE

OUTSTANDING EDUCATION ACTIVITIES

SELF-INSTRUCTION

## REPRESENTATIVE GROUP OF EVALUATION DEVICES

### Learning Experiences in the area of Clinical Dietetics.

To include:

- a. 1. Application of the basic principles of nutrition in planning menus to meet the needs of different individuals and groups.
2. Use of a diet manual, food composition tables and other references as guides in planning menus for normal and modified diets. Adaptation of the menus to individuals and to conform to practices within the specific institution.
3. Menu planning for modified diets to conform to the diet prescriptions and nutritional needs of various age groups.
4. Evaluation of the nutritional adequacy of menus and menu combinations planned for and served to different individuals and age groups.
5. Effective cooperation with physicians and other members of the medical team through individual consultation, group conferences, and/or bedside rounds.
6. Analyses of the nutritional adequacy of food intake of different individuals.
7. Techniques of the nutritional interview and diet history.
8. Use of varied methods, techniques, and aids to provide nutrition information to individuals and groups.

	ON-THE-JOB EXPERIENCE	CLASSROOM INSTRUCTION	AFFILIATIONS	FIELD TRIPS	SEMINARS OR ORGANIZED DISCUSSION	INDIVIDUAL CONFERENCE	CONTINUING EDUCATION ACTIVITIES	SELF-INSTRUCTION	
LEARNING EXPERIENCES									REPRESENTATIVE GROUP OF EVALUATION DEVICES
<p>9. Modified diet instruction to individuals and families taking into consideration their present food pattern and lifestyle.</p> <p>10. Reading and the interpretation of information in medical records that is of value in diet therapy; use of patients' charts as a technique for communicating with the physician and other members of the medical team.</p> <p>11. Accurate evaluation of nutrition information and its sources.</p> <p>12. Functions of community agencies as related to nutrition in an attempt to provide for continuity of patient care.</p> <p>13. Role of nutritionists and dietary consultants in community and state agencies and ways in which cooperation between dietitians and nutritionists can benefit the community.</p> <p>14. Evaluation of the patients social and medical history, including laboratory findings and diagnostic procedures, in relation to dietary treatment and total care.</p> <p>15. The dietitian's role in metabolic research.</p> <p>16. Plan at least three classes for students, patients, personnel or customers relative to nutrition or diet therapy. Lead group discussion, present the demonstrations or lectures etc., and evaluate results.</p> <p>b. Each trainee shall complete four individual projects or studies and shall use the type of format recommended by Journal Board of The American Dietetic Association for at least one project report. Projects or studies should be of value to both the institution and the trainee.</p> <p>c. The Dietetic Trainee is familiar with the objectives of the</p>									

LEARNING EXPERIENCES		REPRESENTATIVE GROUP OF EVALUATION DEVICES
ON-THE-JOB EXPERIENCE	<p>district, state and national dietetic organizations, including the structure, constitution and code of professional practice.</p> <p>d. The Dietetic Trainee is expected to participate in continuing education activities available in the community.</p>	
CLASSROOM INSTRUCTION		
AFFILIATIONS		
FIELD TRIPS		
SEMINARS OR ORGANIZED DISCUSSION		
INDIVIDUAL CONFERENCE		
CONTINUING EDUCATION ACTIVITIES		
SELF-INSTRUCTION		

UNIVERSITY OF RHODE ISLAND  
College of Home Economics  
Department of Food and Nutritional Science  
Cost Estimate for New Coordinated  
Undergraduate Program in Dietetics

<u>Description</u>	<u>1974-75</u>	<u>1975-76</u>	<u>1976-77</u>	<u>1977-78</u>	<u>1978-79</u>	<u>1979-80</u>
<u>Personal Services:</u>						
(1) <u>Faculty:</u>						
Asst. Prof./Dir.	\$17,000	\$18,020	\$18,921	\$19,867	\$20,860	\$21,903
Asst. Prof.			18,000	18,900	19,845	20,767
(2) <u>Clerical:</u>						
Clerk Typist-50%		2,821	3,000	3,000	3,200	3,200
Fringe Benefits-14.5%	2,465	3,022	5,789	6,056	6,366	6,651
<u>Total Personal Ser.</u>	<u>\$19,465</u>	<u>\$23,863</u>	<u>\$45,710</u>	<u>\$47,823</u>	<u>\$50,271</u>	<u>\$52,521</u>
(3) <u>Operating Expenses:</u>						
Postage	\$ 50	\$ 50	\$ 75	\$ 80	\$ 80	\$ 100
Telephone	200	200	300	300	300	350
Office Expense	100	100	200	200	300	300
Dues & Subscriptions	50	50	75	75	75	75
Printing & Binding	25	25	50	50	50	75
Travel	100	400	600	700	700	800
Educ. Supp. & Exp.	200	200	250	250	300	350
Misc.						
Application Fee	100					
Site Visit		500				
<u>Total Oper. Exp.</u>	<u>\$ 825</u>	<u>\$ 1,525</u>	<u>\$ 1,550</u>	<u>\$ 1,655</u>	<u>\$ 1,805</u>	<u>\$ 2,050</u>
(4) <u>Capital-Furn.&amp;Equip.</u>		\$ 1,000	\$ 1,000			
(5) <u>Added Cost-Library</u>		500	300	\$ 300	\$ 300	\$ 300
(6) <u>Space Needs</u>		1,000				
<u>Program Incre. Cost</u>	<u>\$20,290</u>	<u>\$27,888</u>	<u>\$48,560</u>	<u>\$49,778</u>	<u>\$52,376</u>	<u>\$54,871</u>

Enrollment Estimated:

Junior	None	6	12	15	15	20
Senior	None	None	6	12	15	20
<u>Total</u>	<u>None</u>	<u>6</u>	<u>18</u>	<u>27</u>	<u>30</u>	<u>40</u>

UNIVERSITY OF RHODE ISLAND  
College of Home Economics  
Department of Food and Nutritional Science  
Cost Estimate for New Coordinated  
Undergraduate Program in Dietetics

Explanation of Incremental Cost Calculations:

- Item (1): Faculty need is anticipated as follows:  
First year: Immediately upon approval of this new program a Director/Assistant Professor will be appointed.
- Item (2): Second year: Assignment of a Clerk-Typist to this program half-time.
- Item (1): Third year: Appointment of an Assistant Professor full-time.
- Item (3): Operating expenses in first year are minimal and relate to activities of Director. Subsequent increments relate to enrollment.
- Item (4): Furnishings and equipment costs relate to the clerical appointment in second year and faculty appointment in third year. Space and equipment is available for Director hired in first year.
- Item (5): Library costs are computed at an average of \$10.00 per volume.
- Item (6): Space needs cost relates to remodeling of office space.

General Comments: Not included in this analysis of potential incremental costs of this new program is any resource to reimburse agencies and institutions assisting in providing observation and work experience and clinical practice to students. Various institutions and agencies have indicated a willingness to participate without specifying a reimbursement of cost requirement, however, University experience demonstrates that, over the long term, we may not reasonably expect continued cooperation without a subsidy, the dollar value of which is impossible to estimate at this time.

2-1-74

UNIVERSITY OF RHODE ISLAND  
OFFICE MEMORANDUM

TO : Dr. Elizabeth Crandall  
Acting Dean, College of Home Economics

FROM : H. A. Dymza  
Chairman, Dept. of Food and Nutritional Science

Coordinated Undergraduate Program in Dietetics (Combining Academic Training with field and clinical experiences ) Need and Impact

Need:

Increased public interest in improving nutritional health status and available nutritional services has increased the demand for professional dietitians. As a result our enrollment has increased about 10-fold from 1960 to 1974. In that time, the philosophy of dietetic education has changed. In the past, students had to complete an internship. It is now believed that an optimal education program is one which combines academic courses with clinical experiences in a 4-year program. (Study Commission on Dietetics 1972) For the student, such a coordinated program may mean relief from the pressure of applying for one of the limited number of available hospital internships.

We have a strong program in dietetics. If we are to remain in our strong position in dietetic education, we need to modernize our offering with the "Coordinated Program."

Impact:

The coordinated study-work approach should have a desirable impact on students, the College, University and community. As Commissioner Burke states in his letter, students should be better able "to relate their formal schooling more directly to the world beyond the confines of classrooms." This appears to be the trend of future education.

With the wide range of clinical and field experiences contemplated, the program will reach out into the community as indicated below:

POSSIBLE COOPERATOR

NUTRITIONAL SERVICE

Department of Health \*  
Department of Education \*  
Division on Aging \*  
N.E. Dairy and Food Council\*  
Miriam Hospital\*  
Memorial Hospital\*  
Newport Hospital\*  
Roger Williams Hospital\*  
State Institutions

Public health nutrition  
School lunch  
Elderly feeding programs  
Nutrition Education  
Diet Therapy  
" "  
" "  
" "  
" "

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\* Letter of interest received; others to follow.

Cooperating Agencies and Cost

We are very pleased with the response received from possible cooperating agencies. They all understand that their participation would be at "no cost to the University." Their concern appears to be over operational details which need to be worked out in the future.

Once the program receives full University approval and support, we will be prepared to proceed with contractual arrangements.

OPTION

UNIVERSITY OF RHODE ISLAND  
College of Home Economics

April 29, 1974

TO: Dr. W. Ferrante, Acting President  
Chairman, Joint Senate-Administrative Advisory Committee  
on Educational Policy

FROM: Elizabeth Crandall, Acting Dean, College of Home Economics  
Henry Dymaza, Chairman, Dept. of Food & Nutritional Service

During the deliberations of the JEPC meeting of April 22, 1974, several members questioned whether some of the programs being considered were "new programs" or, in reality, "options" of current curriculums.

A careful reconsideration of the status of the Coordinated Undergraduate Program in Dietetics indicates that it would be an appropriate option to the existing program in dietetics. Therefore, it is respectfully proposed that the JEPC adopt the resolution as follows:

"The JEPC recommends to the Senate that the Coordinated Program in Dietetics be approved as a formal option within the Department of Food and Nutritional Science, College of Home Economics."

Prof. Henry Dymaza  
Food & Nutrition  
Quinn Hall



**ROGER WILLIAMS  
GENERAL HOSPITAL**

825 CHALKSTONE AVENUE  
PROVIDENCE, RHODE ISLAND 02908  
(401) 521-5055

William C. Harvey, Executive Vice President



February 4, 1974

Mrs. Mabel B. Goshdigian, R.D.  
Assistant Professor  
Dept. Food & Nutritional Science  
University of Rhode Island  
Kingston, Rhode Island

Dear Mabel:

After discussing your letter of January 25, 1974, concerning the coordinated program of undergraduate training of dietetics with Mr. Harvey, our Exec. Vice Pres., the Roger Williams General Hospital Dietary Dept. would be happy to act as a cooperating agency with the University in giving undergraduate students their clinical practice and work experience.

The Department of Food and Nutritional Sciences at the University is to be commended for developing such a dynamic and challenging program in answer to a most urgent need.

We will await more details as your plans become more specific and are approved by the University and the Board of Regents.

Sincerely,

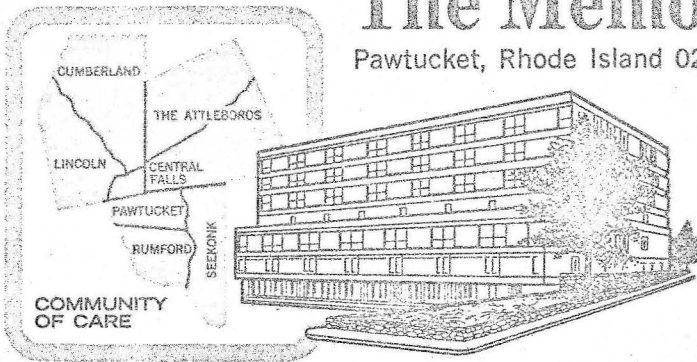
Marjorie U. Ellis, R.D.  
Director, Dietary Services  
Roger Williams General Hospital

MUE/jp



# The Memorial Hospital

Pawtucket, Rhode Island 02860 • 401-722-6000



January 24, 1974

Mrs. Mabel B. Goshdigian, R.D.  
Asst. Professor, Dept. of Food & Nutritional Science  
College of Home Economics  
University of Rhode Island  
Kingston, R.I. 02881

Dear Mable:

All active dietitians have been concerned for some time about the trend in institutions to discontinue their dietetic internship programs. At the same time, we must be cognizant of the costs involved in providing these internships and the necessity for health care institutions to answer to the public for all expenses including educational program costs. Therefore it is with great interest that we have observed the development of coordinated internship programs.

As you are aware, we have employed dietetic students from the University of Rhode Island as summer and weekend food service supervisors for some period of time. This has proven to be of benefit to our dietary department as well as to the students since students do keep us alert with their inquiring attitude. They, in turn, receive compensation for their services and gain experience for their future careers.

The ARA Services management team at The Memorial Hospital is willing to act as a cooperating agency to assist with providing work and clinical experience for your students at least to the same degree that we are now providing. In addition, we can afford your students the opportunity for observation of our department and program at no cost to the university as long as there is no cost involved to the institution.

Mrs. Dorothy Spencer, Miss Christine Graves and I are all registered dietitians and received our degrees at the University of Rhode Island. We are eager to assist dietetic students to become professionals and to help "our" university. I look forward to your success with this program. Please feel free to contact either Mrs. Spencer or me when your plans become formalized.

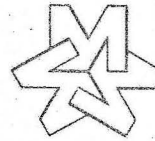
Sincerely

(Mrs.) Eleanor R. Kovach, R.D.  
Director of Food Services

cc Mr. Bracco  
Mr. Gallacher

THE MIRIAM HOSPITAL  
Department of Pharmacy

164 Summit Avenue  
Providence, Rhode Island 02906



Patient Care  
Education  
Research

January 30, 1974

Dr. Henry Dymsza  
Department of Food & Nutritional Services  
Quinn Hall  
University of Rhode Island  
Kingston, RI 02881

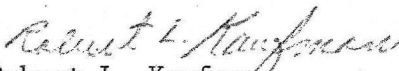
Dear Dr. Dymsza:

It was a pleasure speaking to you in reference to the possibility of The Miriam Hospital cooperating with the University in giving your students clinical exposure and work experience in the area of dietetics.

I am pleased to state that this institution is most interested in the Program and would certainly expect further exploration by both parties. We realize the value of a cooperative program such as this as evidenced by our formal affiliations with several other institutions of higher education. It is realized, of course, that a great deal of planning must be done prior to formalizing any agreements. Mrs. Anna Carchio, Director of Dietary Services, assures me that her department has adequate facilities and resources to provide for a number of students if The Miriam does participate.

I will anticipate hearing from you as your program and plans further crystalize.

Sincerely,

  
Robert L. Kaufman  
Assistant Administrator

RLK/sm

cc: Jerome R. Sapolsky  
Anna Carchio



Affiliated with the Brown University Program in Biomedical Science

Member, Council of Teaching Hospitals, Association of American Medical Colleges

**NEW ENGLAND**  
**DAIRY AND FOOD COUNCIL**

155 LEGION WAY

CRANSTON, RHODE ISLAND 02910

TELEPHONE (401) 781-4292

January 15, 1974

Mrs. Mabel Goshdigian  
Assistant Professor  
Dept. of Food and Nutritional Science  
Quinn Hall 213  
University of Rhode Island  
Kingston, R.I. 02881

Dear Mrs. Goshdigian:

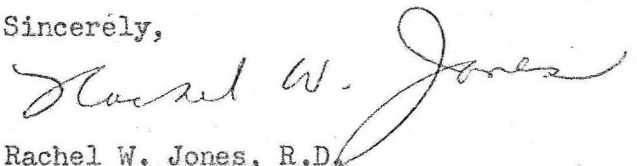
The New England Dairy and Food Council will be pleased to act as a cooperating agency for the clinical experience of the coordinated undergraduate dietetic internship program, of the University of Rhode Island.

There will be no cost to the University for the experiences offered to the dietetic interns.

The Department of Food and Nutritional Sciences is to be congratulated for developing this program. Rhode Island has excellent resources available for training these young people, as well as a need for graduates of such a dietetic internship.

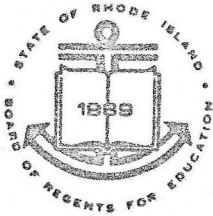
We will cooperate in every way to help with the success of the coordinated internship.

Sincerely,



Rachel W. Jones, R.D.  
Nutritionist

RWJ:af



STATE OF RHODE ISLAND AND PROVIDENCE PLANTATIONS  
**DEPARTMENT OF EDUCATION**

199 Promenade Street, Providence, Rhode Island 02908

Fred G. Burke, Commissioner

January 23, 1974

Mr. Henry A. Dymsza  
Professor & Chairman  
College of Home Economics  
University of Rhode Island  
Kingston, Rhode Island 02881

Dear Dr. Dymsza:

Thank you for your letter of January 14, 1974 requesting a letter of "interest and intent" in providing dietetic students with field experience.

It has been a personal goal of mine that all students be better able to relate their formal schooling more directly to the world beyond the confines of classrooms. The benefits of a learning-experiencing educational program are numerous and there has been a general consensus that such pre-professional training offers advantages to the student in both the personal and skill-oriented aspects of learning experiences.

Please be free to relate to whomever may be involved in the planning phases at your routine that I fully endorse the principle of such a program. Be advised, however, that until I have had an opportunity to review the details of the program, I cannot offer a firm commitment to your work.

If I or my staff can be of any assistance to you, please call on us. I would appreciate your keeping me posted as your plans progress.

Yours truly,

Fred G. Burke  
Commissioner

:sl



STATE OF RHODE ISLAND AND PROVIDENCE PLANTATIONS

DEPARTMENT OF HEALTH  
Davis Street Room 404  
Providence, R.I. 02908

January 3, 1974

Henry A. Dymsha, Ph.D.  
Chairman  
Department of Food and Nutritional Science  
College of Home Economics  
University of Rhode Island  
Quinn Hall  
Kingston, R. I. 02881

Dear Dr. Dymsha:

I am happy to hear that you are proceeding with plans to undertake a coordinated undergraduate program. The Public Health Nutrition Service of the R. I. Department of Health will be happy to cooperate with the Department of Food and Nutritional Science in planning or providing public health or community nutrition experiences for students in the program.

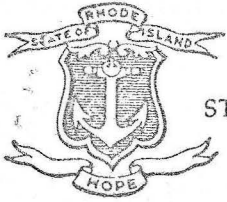
Sincerely yours,

*M. Constance McCarthy*

(Miss) M. Constance McCarthy, Chief  
Public Health Nutrition Service

MCMcC:em





STATE OF RHODE ISLAND AND PROVIDENCE PLANTATIONS

Department of Community Affairs  
DIVISION ON AGING  
150 Washington Street  
Providence, R. I. 02903  
(401) 277-2858

January 30, 1974

Henry A. Dymsha, Professor & Chairman  
Department of Food & Nutritional Science  
University of Rhode Island  
Kingston, RI 02881

Dear Henry:

This is in response to your letter to Eleanor Slater dated January 14, 1974. She referred this to my attention since I would be the person most directly involved in working with the dietetic undergraduates.

The Division on Aging would be very interested in participating in a "coordinated program" with the University of Rhode Island. Under both our Title VII and Title III programs many opportunities exist that would be beneficial to the undergraduates in preparing them for work in dietetics. The work-study program with the Division on Aging would involve both clinical and field experience.

When a more definite program for the undergraduates has been formalized, please contact me at 277-2858. I will look forward to hearing from you in the near future.

Yours truly,

Eileen Kennedy, RD.  
Division on Aging

EK/adr



# NEWPORT HOSPITAL

NEWPORT, RHODE ISLAND

02840



January 17, 1974

Ms. Mabel Goshdigian  
Assistant Professor  
Dept. of Food & Nutrition Science  
University of Rhode Island  
Kingston, Rhode Island 02881

Dear Ms. Goshdigian:

The Newport Hospital will be very pleased to cooperate in providing a clinical program to assist student dietitians in the field of nutrition. To be considered for a program such as this is most gratifying to all my staff.

In discussing this program with the Hospital Administrator in charge of this department, questions concerning costs to the Hospital did arise, and I reported that this had not been discussed, and that details were yet to be determined. Some of his questions were as follows:

- 1) Would these students be paid a salary by the Hospital?
- 2) Would the Hospital have to provide living quarters and/or meals?
- 3) Would our staff dietitian be engaged in teaching, and if so, to what extent?
- 4) How many students would be involved at any given time?

After all the details are worked out, I feel quite certain that a workable solution can be reached, at no cost to the University.

Ms. Mabel Goshdigian

-2-

January 17, 1974

As you know, austerity is the watchword today for institutions, and when costly new programs are mentioned, they sometimes get lost in the files for an indefinite period. I hope that this does not happen here, and I don't think that it will. Personally, I think this is an excellent idea, and long overdue.

Best of luck to you in this endeavor.

Very truly yours,



Exum L. Pike

ELP:mb